

Amendments

In the Specification:

Please substitute the following paragraphs/sections for the pending paragraphs/sections.

Substitute the paragraph beginning on page 11, line 28, with the following paragraph:

E-1
Referring back to Figures 1 through 6, the pan liner system 2 includes a removable, flexible, high temperature, plastic liner 20 that is disposed within the pan 3 to cover an interior surface 12 of the pan 3. The pan liner 20 is provided to keep food separate from the interior surfaces 12 of the pan 3 thereby improving food safety and quality, enhancing flavor and juiciness of foods, minimizing clean up time, pan washing and resource consumption, reducing shrinkage by allowing left over food to be removed from the pan and saved in the liner for further use, etc. Pan liner 20 can be used in food preparation, cooking, and holding to prevent food from “baking-on” and “burning-on” to the pan surface.

Substitute the paragraph beginning on page 13, line 7, with the following paragraph:

E-2
Figures 8A, 8B, and 9 show the bottom contoured edge 24 having a flat bottom edge 33 and one or more contoured or shaped edges 34. Each contoured edge 34 extends outward and upward from the flat bottom edge 33 and joins and merges an opposite end of the flat bottom edge 33 with one or more of the side wall edges 30. As shown, the liner 20 is formed having two side walls 26 that can be sealed or joined together using conventional techniques thus forming one or more sealed side wall edges 30. The closed bottom end 22 can be closed by using

E 2
E

conventional techniques, such as for example, sealing, bonding, adhesion, or the like. For example, the entire contoured bottom edge 24 can be formed by a conventional sealing technique, or preferably, the flat bottom edge 33 can be formed by folding over a single flat sheet of plastic material such that the folded edge forms the flat bottom edge 33. The contoured edges 34 can then be closed using conventional sealing or bonding techniques.

Substitute the paragraph beginning on page 13, line 29, with the following paragraph:

E 3
E

Figure 9 shows the contoured bottom edge 24 having a flat bottom edge 33 and one or more contoured or shaped edges 34, wherein the contoured edges 34 include one or more rounded or curved edges. Each rounded or curved edge 34 extends outward and upward from the flat bottom edge 33 and joins and merges an opposite end of the flat bottom edge 33 with one or more of the side wall edges 30. The rounded edges 34 form a radius R from a point within the food holding vessel 31 of the contour fit liner 20. The radius R is predetermined and can vary based on the particular application and the shape and size of the pan that the contour fit liner will be used in.

Substitute the paragraph beginning on page 15, line 10, with the following paragraph:

E 4
E

Referring back to Figure 7, shown are standard pan sizes for rectangular shaped pans 3 used in industrial and commercial kitchens and corresponding exemplary pan liner sizes that can be used with the present invention. As can be seen from Figure 7, the pan liners are generously sized in comparison to the

EF
corresponding pan size. This ensures adequate coverage of the pan receptacle and also provides excess liner material proximate the open top end of the liner. This excess liner material 32 at the top end 23 can be folded outwardly over the top edge 7 and flange 9 of pan 3 such that the excess material 32 skirts the exterior surface 13 of the pan 3, as shown in Figures 1 and 3.

Substitute the paragraph beginning on page 15, line 18, with the following paragraph:

ES
The liner material is preferably suitable for continuous service under various conditions and preferably has the following characteristics: suitable for temperature conditions ranging from about -100°F to about +400°F; has a good thermal heat transfer rate; has a tensile strength capable of withstanding approximately 13,000 psi without orientation; has a tear strength capable of holding up to about 50 grams/liter; has a tabor strength capable of sustaining about 1000 cycles tested with a load of about 500 grams; has a chemical resistance to most chemicals, such as mineral acids, phenols and concentrated formic acid; has a bacterial and mold resistance making it rotproof and resistant to molds and impermeable to micro-organisms; acts as an odor barrier to most odors; has a grease and oil resistance having an oil-barrier properties effective against animal, vegetable, and mineral oils and fats; allows some moisture-vapor transmission at raised temperatures; is gas impermeable which makes the liner well suited for packaging under nitrogen, carbon dioxide, or vacuum, and is resistant to oxygen permeation which reduces fogging in frozen foods and helps extend shelf-life; is non-scalping (e.g., no flavor loss); and will not block (e.g., will not stick together). The contour fit pan liner is safe to use in most conventional